

Headwaters LUNCH MENU

'Using the finest local and regional ingredients'

FIRST COURSE

Soup of the Season

Created in-house, slow simmered with the freshest local ingredients..... \$9

Traditional Caesar Salad

Romaine Hearts, Shaved Grand Padano & Roasted Garlic Dressing..... \$10

Nine Vegetable Asian Slaw

Julienne of Carrots, Cucumbers, Daikon Radish, Peanuts & Asian Dressing.. \$10

Millcroft Signature Salad

Local Deerfield Organic Greens, Warm Goat Cheese, Spiced Pecans, Roasted Beets & Horseradish Mascarpone Dressing \$12

½ Pound Steamed PEI Mussels

Choice of Tomato Oregano or White Wine Cream Sauce..... \$12

ENTREE

Prime Rib Burger

Sautéed Forest Mushroom, Caramelized Onions & Cheddar Cheese \$16

Wild Salmon burger

Tomatoes & Caper Relish on a house-made Lemon Sourdough Bun..... \$18

Prices are subject to taxes and gratuities. Available in Headwaters Restaurant from 12:00-2:00pm daily. Menu selections are subject to revision.

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Grilled Free Range Chicken Sandwich

Fire Roasted Red Peppers, Vine Ripened Tomatoes, Smoked Provolone \$18

Marinated Tofu Wrap

Grilled Balsamic Marinated Firm Tofu, Roma Tomatoes, Cilantro,

Bocconcini & Guacamole, rolled in a Sundried Tomato Flour Tortilla \$16

Feature Sandwich of the Day

Ask your Server for the fresh offering of the day! \$22

Soy & Ginger Marinated Striploin

Roma Tomatoes, Shaved Onions & Toasted Sesame Seeds \$18

Three Cheese Ravioli

Made in-house from the finest fresh ingredients..... \$16

Organic Grilled Chicken Pasta

Bermuda Onions, Baby Spinach, Sundried Tomatoes & Basil Oil..... \$18

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DESSERT

All Dessert Offerings are \$12

Black Forest Flan

Valrohna Xopocili Chocolate Fudge Cake with Raspberry Lime Leaf Sorbet

Millcroft Envuelto

Marscapone Vanilla Mousse, Brandy Snap with Apple Slaw

N.Y. Style Kalamansi Cheesecake

Turkish Honey Frozen Meringue with Crunchy Caramel

Balkan Banana Cotta

Black Plum, Grape Consomme, Raspberry Phyllo and Candied Orange Zest

“Secret of the Cocoa Bean” Parfait

Citrus Trio Cake, Ginger infused Rhubarb, Teriyaki Sesame Tuille

Prices are subject to taxes and gratuities. Available in the Main Mill Dining Room from 12:00-2:00pm daily. Menu selections are subject to revision.